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## **Supplemental Material**

### **Arsenic Species in Chicken Breast: Temporal Variations of Metabolites, Elimination Kinetics, and Residual Concentrations**

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**Table S2.** P values from two-way ANOVA comparing the concentration of each arsenic species in the last 7 days of the 35-day feeding study. The concentration of each arsenic species on day 35 was used as the reference for comparison with the other days (age).

**Figure S1.** Concentrations of  $\text{As}^{\text{III}}$  (a),  $\text{DMA}^{\text{V}}$  (b),  $\text{MMA}^{\text{V}}$  (c), Unknown arsenic species (d), and Rox (e), without normalization against AsB, in the breast samples of control and Rox-fed chickens over the

35-day feeding period. Data represent mean values and error bars represent one standard deviation from replicate analyses of each of 5-8 chicken samples.

**Figure S2.** Chromatograms obtained from HPLC-ICPMS analyses of a chicken meat sample after different extraction methods. The peaks labeled with numbers 1 through to 6 correspond to AsB, As<sup>III</sup>, DMA<sup>V</sup>, MMA<sup>V</sup>, Unknown and Rox, respectively. The extraction methods were with water-methanol (left panel) and with papain (right panel). (Liu et al. 2015).

## References